

Hotpoint Field Service Offices

SERVICE CALL: If you have a problem with your appliance ring your local Service Office.

SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form then contact your Spares Centre for prices and availability.

Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

Service Offices and Spares Centres are open between 8.30am-5.00pm Monday to Friday, except on public holidays. 8.30am-12.30pm on Saturdays.

IRELAND

Northern Ireland:
256 Ormeau Road, Belfast,
BT7 2FZ.
Tel: Belfast 647111.
Fire: 35/36 Arran Quay,
Dublin 7.
Tel: Dublin 725922.
Tel: Dublin 725922.
Spares and accessories
may be ordered from
either address.

NORTH WEST

• **KENDAL:** 28 Highgate, LA9 4SX.
Tel: Kendal 24463.
• **PRESTON:** 24/25 Cannon Street,
PR1 3NR. Tel: Preston 24311.
• **ST. HELENS:** 40 Cowley Hill Lane,
WA10 2AD. Tel: St. Helens 35152.
• **ELLESMERE PORT:** 65 2ER,
1 Church Road,
Tel: Ellesmere Port 44431.
• **STOCKPORT:** 44/46 Station Road,
Heaton Mersey, SK4 3QJ.
Tel: Office 061-442 8677.
Centre 061-432 0255.

WALES

• **LLANOUJON JUNCTION:** Conwy Road,
LL31 9RZ. Tel: Ogwenwy 02628.
• **BRIODEND:** 18 Western Avenue,
Bridgend Industrial Estate, CF31 3SL.
Tel: Office Bridgend 64121.
Centre Bridgend 64127.

WEST MIDLANDS

• **STOKE-ON-TRENT:** West Avenue,
Nelson Estate, Kidsgrove, ST7 1TN.
Tel: Kidsgrove 774511.
• **ALDRIDGE:** Westgate, W9S 8UX.
Tel: Office Aldridge 743374.
Centre Aldridge 743377.

SOUTH MIDLANDS

• **ODCOT:** 224 Broadway, OX11 8RS.
Tel: Office 817711.
Spares and accessories may be ordered
from either Aldridge or Wembley
Centres.

SOUTH WEST

• **BRISTOL:** 3/5 Brinsington Hill, Brington, BS4 5SD. Tel: Bristol 714471.
• **LYMOUTH:** 69 Midway Plain, PL4 6LP. Tel: Plymouth 658331.
• **SWIMMING:** 100 Industrial Park, Salisbury Road, SO4 3SA.
Tel: Office 861581.
Centre Totton 867933.

- Service Office and Spares Centre
- Service Office only

SCOTLAND

• **ABERDEEN:** 68 Carden Place, AB1 1UL. Tel: Aberdeen 642283.
• **DUNDEE:** Rannoch House, South Tay Street, DD1 1NR.
Tel: Dundee 263633.
• **EDINBURGH:** 35 West Bowling Green Street, Leith, EH6 5NX.
Tel: 031-554 1431.
• **RENFREW:** West Lodge Road, Blythswood Estate, PA4 9EN.
Tel: Office 041-886 6241.
Centre 041-886 5611.

NORTHEAST

• **NEWCASTLE:** 31 Mosley Street, NE1 1YF.
• **GLASGOW:** 120-122 Glasgow Road, TS1 1NG.
• **HULL:** 59 Albert Road, TS1 1NG.
• **WIDNESBOROUGH:** 24/26
• **HULL:** Custom House Building, Whitefriargate, HU1 2EU.
Tel: Hull 224777.
• **MEXBOROUGH:** Morphy Richards Swinton Works, S64 8AJ.
Tel: Mexborough 562831.
• **WETHERBY:** Sandbeck Lane, LS22 4TW.
Tel: Office Wetherby 61261/61444.
Centre Wetherby 61221.

EAST MIDLANDS

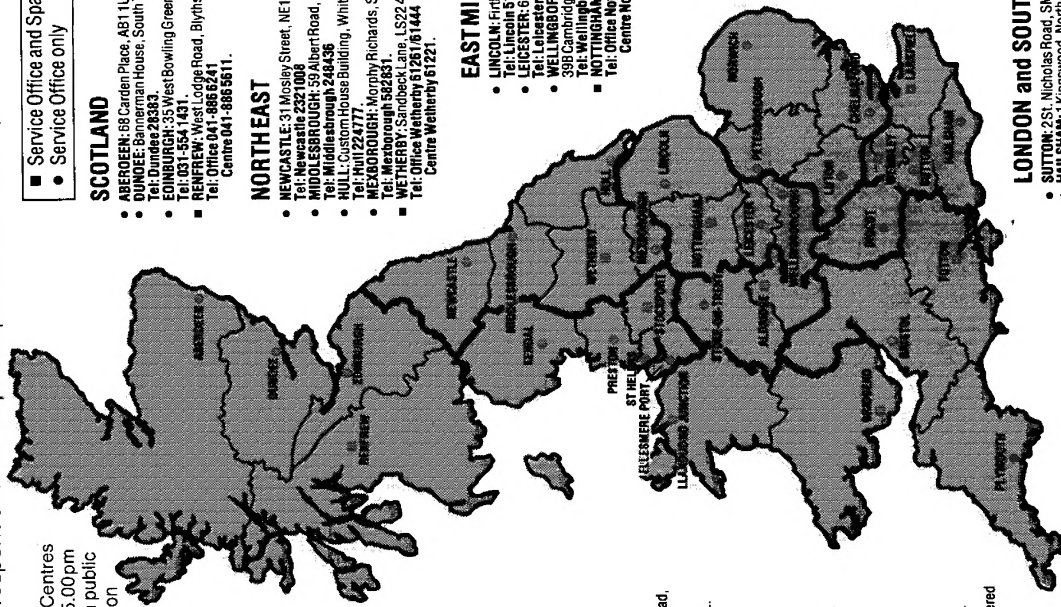
• **LINCOLN:** Frith Road, LN6 7BW.
Tel: Lincoln 612300.
• **LEICESTER:** 65 Beave Gate, LE1 3HR.
Tel: Leicester 614545.
• **WELLINGBOROUGH:**
398 Cambridge Street, NN6 1DW.
Tel: Wellingborough 223669.
• **NOTTINGHAM:** Ashling Street, NG2 3JB.
Tel: Office Nottingham 662431.
Centre Nottingham 660387.

EASTERN

• **NORWICH:**
92 Upper St. Giles Street,
NR2 1LT.
Tel: Norwich 620581.
• **PETERBOROUGH:**
Celia Road, PE2 3UB.
Tel: Peterborough 64741.
• **LUTON:** Crawley Road,
LU1 1HY.
Tel: Luton 452211.
• **CHELMSFORD:**
Industrial Buildings,
Beehive Lane, CM2 9TE.
Tel: Chelmsford 259331.
Spares and accessories
may be ordered from
Hotpoint Spares
Administration Dept.,
Celia Road, Peterborough,
PE2 3UB. Tel:
Peterborough 68989.

LONDON and SOUTH EAST

• **SUTTON:** 251, Nicholas Road, SM1 1EH. Tel: 01-643 0821
• **WIDNESBOROUGH:** 111 Woodstock, North Street, BN27 1DD.
Tel: Brighton 842733.
• **WIDNESBOROUGH:** 58 East Lane, HA9 7PQ.
Tel: Office for S. Herts and Middlesex 01-908 1933
Office for London area 01-904 1250
Centre 01-904 0201.
• **LARKFIELD:** Larkfield Trading Estate, New Hythe Lane,
ME20 6SW. Tel: Office Maidstone 76571.
Centre Maidstone 76531.



In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.

Hotpoint Ltd, Peterborough, PE2 9JB, England

HOTPOINT HANDBOOK

FRIDGE FREEZER

MODEL 8330



Hotpoint®

Your new Hotpoint Fridge Freezer

Using your new fridge freezer is very simple. Nevertheless, for your own safety and to get the best results it is important that you read right through this handbook **before** using your fridge freezer for the first time. Do not load the freezer compartment immediately the fridge freezer is switched on, but wait until the correct storage temperature has been reached (see page 10).

Electrical Requirements

We recommend that this appliance is connected to the mains supply via a suitable switched socket in a readily accessible position.

All Hotpoint appliances come complete with a fitted plug. The plug on your fridge freezer has a 13A fuse. If the plug does not fit your sockets, a new plug can be fitted. Cut off the old plug and throw it away, do not insert it into a socket elsewhere in the house as this could cause a shock hazard.


WARNING: THIS APPLIANCE MUST BE EARTHED.

IMPORTANT: Fitting a Different Plug:

The wires in the mains lead are coloured in accordance with the following code:

- Green and Yellow – Earth
- Blue – Neutral
- Brown – Live

If you fit your own plug the colours of these wires may not correspond with the identifying marks on the plug terminals. This is what you have to do:

1. Connect the green and yellow (Earth) wire to the terminal in the plug marked 'E' or with the symbol , or coloured green or green and yellow.
 2. Connect the blue (Neutral) wire to the terminal in the plug marked 'N' or coloured black.
 3. Connect the brown (Live) wire to the terminal marked 'L' or coloured red.
- With alternative plugs a 5A fuse must be fitted either in the plug or adaptor or in the main fuse box. In the event of replacing a fuse in the plug supplied, a 13A ASTA approved fuse to BS1362 must be fitted.
- If the plug is the moulded on type the fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover the plug must **not** be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your nearest Hotpoint Spares Centre or local Electricity Board. The colour of the correct replacement fuse cover is that of the coloured marks or insert in the base of the plug.

Mains Lead Replacement

If the mains lead on this appliance needs replacing at any time, it must be replaced by a lead which is obtainable from your nearest Hotpoint Service Office (see back page). A charge will be made for the replacement of the mains lead if you have damaged the lead or require a longer lead.

WARNING:

AVOID ACCIDENTS TO CHILDREN. WHEN DISCARDING AN OLD FRIDGE OR FREEZER BE CERTAIN TO MAKE THE LOCK UNUSABLE. IT IS NOT DO NOT ATTEMPT TO STAND ON TOP OF YOUR APPLIANCE. IT IS NOT DESIGNED FOR SUCH USE AND YOU COULD INJURE YOURSELF OR DAMAGE THE APPLIANCE BY SUCH ABUSE. CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE APPLIANCE

Hotpoint Service Cover

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free. Our Guarantee also covers loss of food in our Refrigeration and Freezer products up to £250 during the first year.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which for an annual payment enable you to cover any repair costs which may be necessary.
- All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom and must not be tampered with or taken apart by anyone other than our own Service Engineer.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our main Hotpoint Spares Centres (see back page).
- Our Guarantee does not cover the cost of any repair which is needed because of power cuts, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance. Please read the instruction book thoroughly.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. They will be happy to deal with any problems.

Hotpoint's Service Care

Whether you have just one or a number of Hotpoint appliances in your kitchen Hotpoint has a range of Service Schemes to give you complete peace of mind.

Service Cover

One annual payment covers you for all repairs for **individual appliances**. Service Cover also covers loss of food up to the value of £250 in our refrigeration and freezer products. If two or more appliances are covered a 20% reduction is made on each fee. There is also the option of **Service Cover with Maintenance** at additional cost and both Cover Plans are renewable each year by mutual agreement.

To make sure that you have the opportunity to participate in this Plan, please complete and post the enclosed Application for Hotpoint Service Cover Plan with your remittance to your nearest Hotpoint Service Office.

Kitchen Cover

One annual payment covers you for all Repairs and a Maintenance Check for **all Hotpoint appliances owned** which are less than ten years old. Kitchen Cover also covers loss of food up to the value of £250 in our refrigeration and freezer products. Any additional Hotpoint appliances purchased after you have joined **Hotpoint Kitchen Cover** will automatically be included during the current annual period of cover without any further charge. Full details and costs of these Service Plans can be obtained from your local Service Office (see back page).

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety whether or not they are covered by a Service Plan.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

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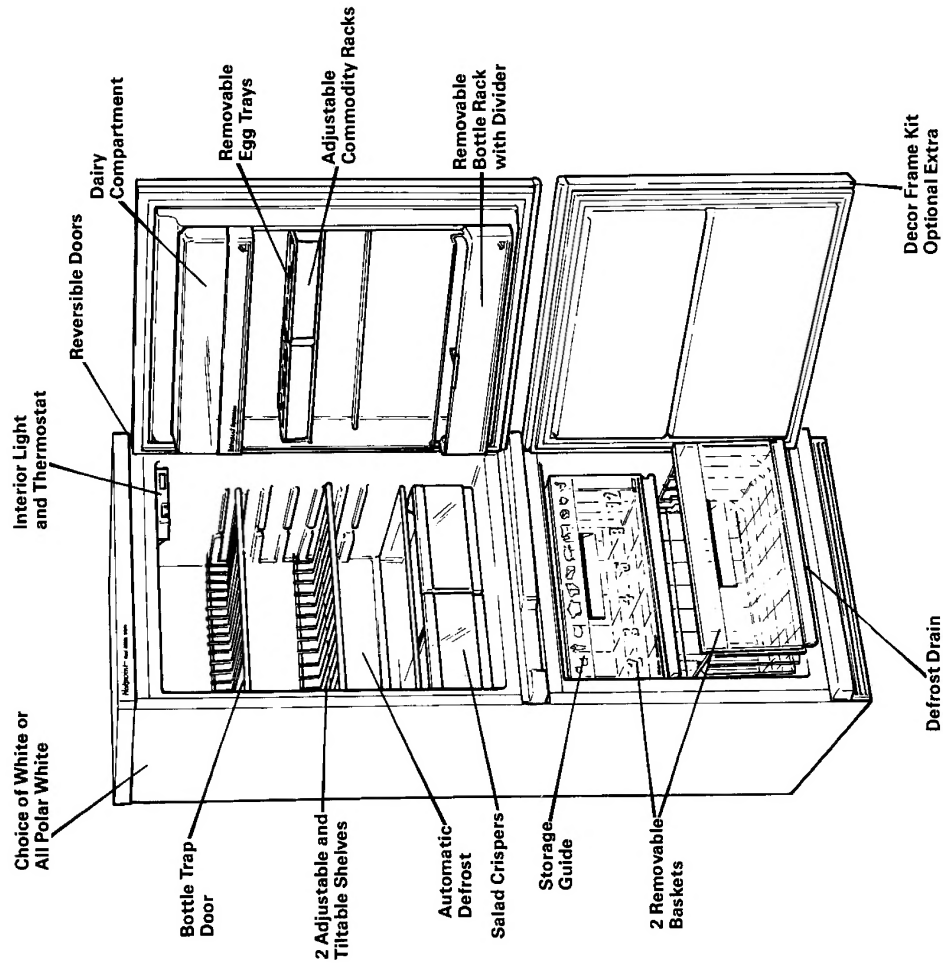
Retention of the Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from Hotpoint Ltd, Celta Road, Peterborough, PE2 9JB.

Get to know your Fridge Freezer



Model 8330

If your Fridge Freezer won't work

... don't panic

Just run through these quick checks before calling your nearest Hotpoint Service Office.

1. Check that the plug is firmly in the wall socket and that the power supply is on.

2. Check the power supply to the socket by plugging in another appliance.

3. If the other appliance works, check the fuse in the fridge freezer plug.

4. If you have changed the plug, check the wiring (see page 2).

5. If there is excessive noise or vibration, check that all four feet are firmly in contact with the ground (see page 5), or that the appliance is not in contact with adjacent fittings.

6. If the interior light fails to work, refer to page 16 for further instructions.

7. If water appears down the inside back of the fridge compartment, check that the gutter drain hole has not become blocked and there is nothing touching the cooling plate. (NB Water droplets on the cooling plate are quite normal.)

8. You may find the freezer compartment door difficult to open just after you have used it. This is due to a pressure difference which will soon equalise. Wait a few minutes then open the door.

9. Check that the thermostat control knob is not switched to the ● (off) position.

10. If the temperature inside the

fridge and or freezer compartment is not cold enough check that:

- the doors are properly shut
- the thermostat is in the correct position (see Page 7)

– the appliance is not too close to a heat source

- the rear cooling plate is clean
- the air flow is not restricted.

11. If the temperature inside the fridge and or freezer compartment is too warm check that:

- the thermostat control knob is correctly positioned (see Page 10).

If, after following all these instructions, you are still having problems, contact your nearest Hotpoint Service Office (or local importer if outside the United Kingdom). The telephone number is shown on the back page.

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (8330), and colour.
5. When it was purchased. Please put the date

here

6. If you have subscribed to the Hotpoint Service Plan (see opposite page).

Make sure you have all these details before you call.

Caring for your Fridge Freezer (cont.)

complete interior including the door, and removable parts, should be washed. **Never** use any household cleaner or detergent, abrasive powders or wax polish. These not only damage the surfaces, but also leave a smell in the fridge freezer. Make sure that no particles of food are left in the gutter in the fridge compartment. Before you refill the fridge freezer ensure it is thoroughly dry.

Clean the outside of the fridge freezer, **but not the door seal**, with a damp cloth, using a small amount of detergent, followed by a wipe down with a clean cloth. Do not use an abrasive powder. **The rubber door seal must be cleaned with soap and water only as detergent will damage it.**

Finally, the compressor and condenser at the back of the fridge freezer can be carefully cleaned. Use a brush or vacuum cleaner to remove any dust. Always check that the fridge freezer is disconnected from the mains when doing this.

Remember to replace the mains plug and switch on after cleaning your fridge freezer.

Going away

If you expect to be away for any length of time and don't want to use the fridge freezer, switch off at the power point and pull out the plug. Remove all the food from both the fridge and freezer and follow defrosting instructions (see page 15). After defrosting dry out the interior. Always leave both doors ajar to prevent the accumulation of odours.

How to replace the interior light

Should the light fail to work, **switch**

off and pull out the mains plug, then ensure the bulb is screwed securely into the bulb holder. Replace the plug and switch on. If the light still fails to work, do not worry, it will not affect the working of your fridge freezer. Obtain a replacement SES 15 Watt bulb from a local electrical retailer or your nearest Hotpoint Spares Centre and then fit it as follows:

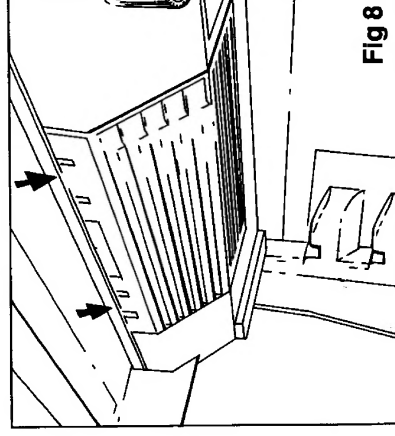


Fig 8

Switch off and pull out the mains plug.

Remove any items off the fridge top shelf.

To remove the light cover gently press the top of the cover where arrowed (see Fig 8) and remove the cover completely.

Unscrew the old bulb and fit a new one.

Refit the interior light cover by placing the base hinges of the light cover into the fixing position and press the top section of the light cover into position. Ensure that the cover is secure.

Replace the items on the shelf. Replace the plug into the mains socket outlet and switch on the appliance.

Installing your Fridge Freezer

Where to put your fridge freezer

Your fridge freezer should be placed where it is easy to use, alongside/ adjacent to a work surface is often a good position. **Do not** place the appliance close to anything which gives off heat for example: cookers, boilers, radiators, or in a position where direct sunlight is liable to shine directly onto the appliance.

Ensure that there is a 50 mm (2") gap between the top of the appliance and the underside of kitchen units.

Once you have decided upon the most suitable position to place the appliance fit the two wall spacers supplied to the top rear of the appliance (see Fig 1).

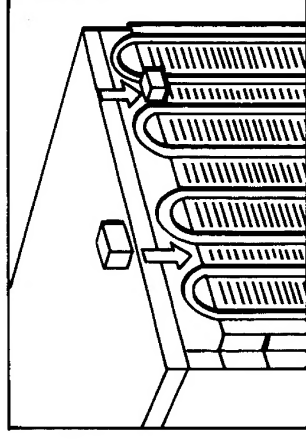


Fig 1

It is important that the appliance is correctly levelled. To do this: turn the adjustable feet clockwise or anti-clockwise until all four feet are firmly in contact with the floor (see Fig 2).

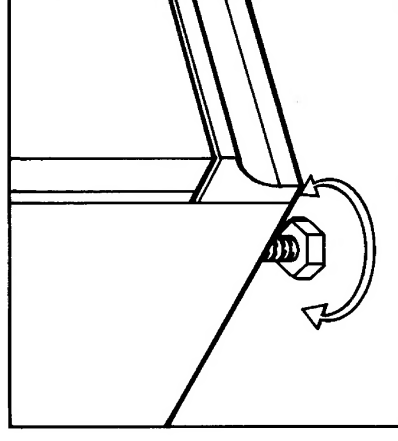


Fig 2

The door support (Fig 3) is fitted for delivery purposes only and should be removed when the appliance is installed.

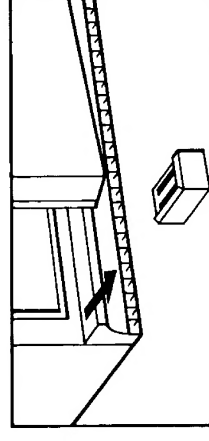
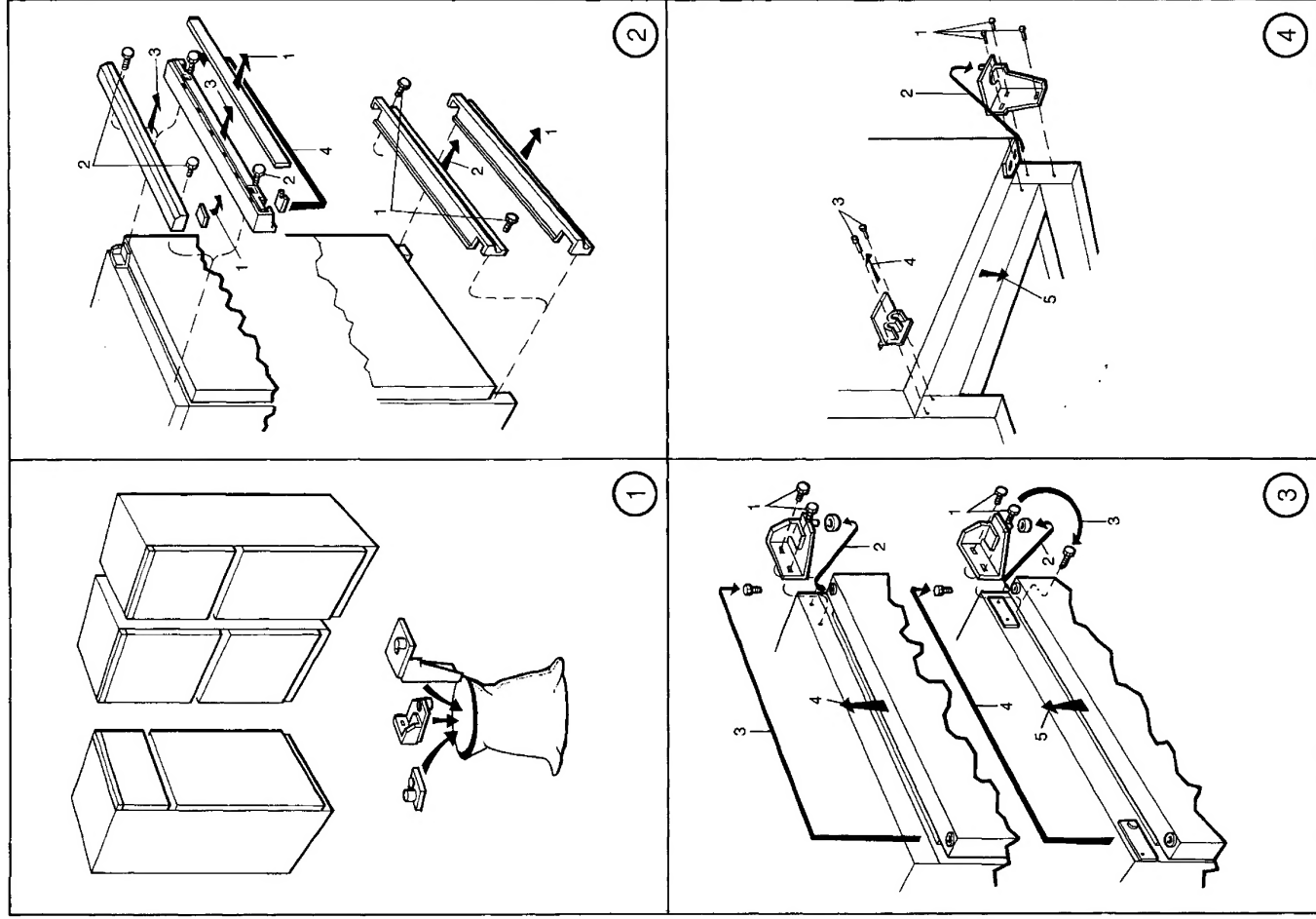


Fig 3

The rating plate is situated in the refrigerator adjacent to the salad bin. The rating plate should be referred to for any technical data information.

Repositioning The Door Hinges



Caring for your Fridge Freezer

Defrosting the freezer

The quantity of ice which builds up inside the freezer depends upon the frequency and length of time the door is opened.

When the frost accumulates to a 3mm thickness completely defrost the freezer compartment.

You will find you only need to do this about twice a year, depending on usage.

Try to defrost when there is little or no food in the freezer compartment.

Defrosting must be carried out as quickly as possible since a rise in the temperature of your frozen food may reduce the recommended storage time. Just follow these steps:

1. **Switch off and pull out the plug from the mains socket outlet.**
2. Remove any frozen food. Wrap it in several layers of newspaper or a blanket and using the storage baskets position in a cool place.
3. Remove the drain cap and fit the drain. Place a shallow container beneath the drain to catch the defrosted water (see Fig 7).

4. As soon as the frost begins to melt use the plastic scraper to remove the ice. **DO NOT** use sharp metal tools to chip the frost away – they will damage the freezer compartment.
5. After the ice has melted sponge out any excess water or ice from the freezer compartment.
6. After defrosting remove the bowl and dry the interior thoroughly.
7. Replace the mains plug and switch on. Unwrap the frozen food and replace. Close the door.

The fridge compartment

The fridge compartment will **automatically** defrost itself and the defrost water will drain out through the hole in the gutter and into a special container where it evaporates. Water droplets will form on the cooling plate during the defrost periods and will freeze on the plate afterwards. If your kitchen becomes exceptionally warm the cooling plate may not defrost regularly. Do not worry. Periodic defrosting will begin again when conditions return to normal.

Do make sure that the gutter is always kept clear and that stored food does not come into contact with the cooling plate.

Cleaning your fridge freezer

It is a good idea to clean the inside of your fridge freezer after defrosting.

Always **switch off and pull out the mains plug** first. Wipe out the inside of the fridge freezer using a clean cloth wrung out in either a solution of one teaspoonful of bicarbonate of soda to one pint of water or Milton diluted according to the manufacturer's instructions. The

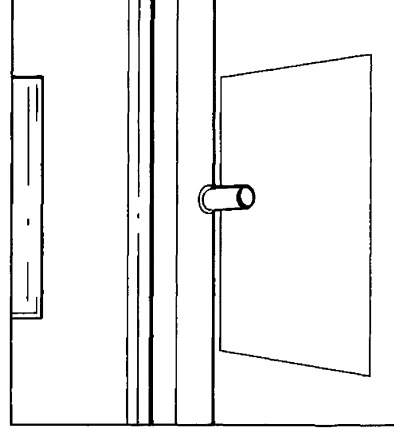


Fig 7

Do's and Don'ts (cont.)

DON'T

Fridge compartment

Don't:— Store cooked and fresh food together in the same container. They should be packaged and stored separately.

Don't:— Store bananas in the fridge compartment. It can be chilled for short periods as long as it is wrapped to avoid it flavouring other food.

Don't:— Store melon in the fridge compartment. It can be chilled for short periods as long as it is wrapped to avoid it flavouring other food.

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Don't:— Let defrosting food or food juices drip onto food in your fridge.

Freezer compartment

Don't:— Exceed the maximum freezing loads when freezing fresh food (see page 9).

Don't:— Put hot food into the freezer or even in the fridge compartment. Let it cool down first.

Don't:— Leave the door open for long periods as this will cause excessive ice formation and make the freezer compartment more costly to run.

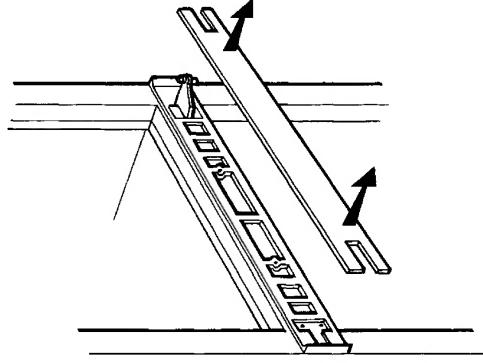
Don't:— Put liquid-filled bottles or sealed cans containing carbonated liquids (fizzy drinks, etc) into the freezer compartment as they may burst.

Don't:— Try to keep frozen food which has thawed; it should be eaten within 24 hours or cooked and refrozen.

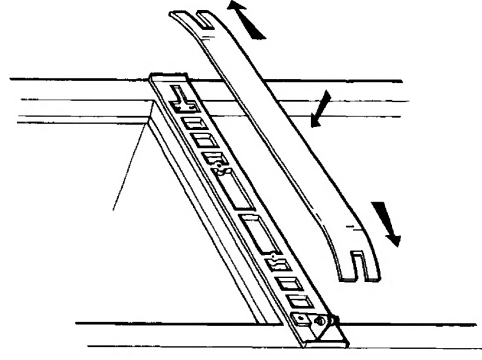
Don't:— Give children lollipops and water ices direct from the freezer compartment. The low temperature may cause 'freezer burns' on their lips.

Don't:— Leave the freezer drain plug out of the drain.

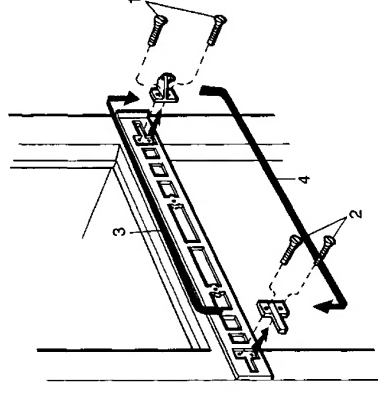
Don't:— Store poisonous or dangerous substances in the freezer. Your freezer has been designed for the storage of edible foodstuffs only. Never re-freeze partially or totally thawed foods.



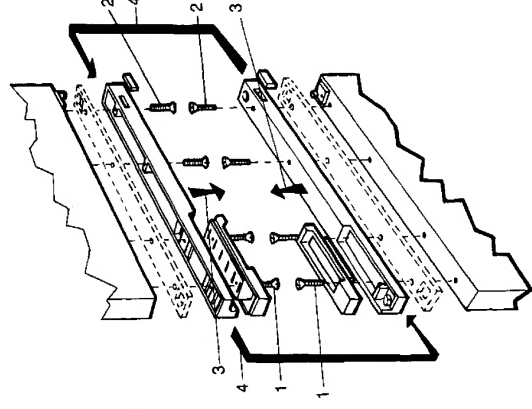
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Do's and Don'ts

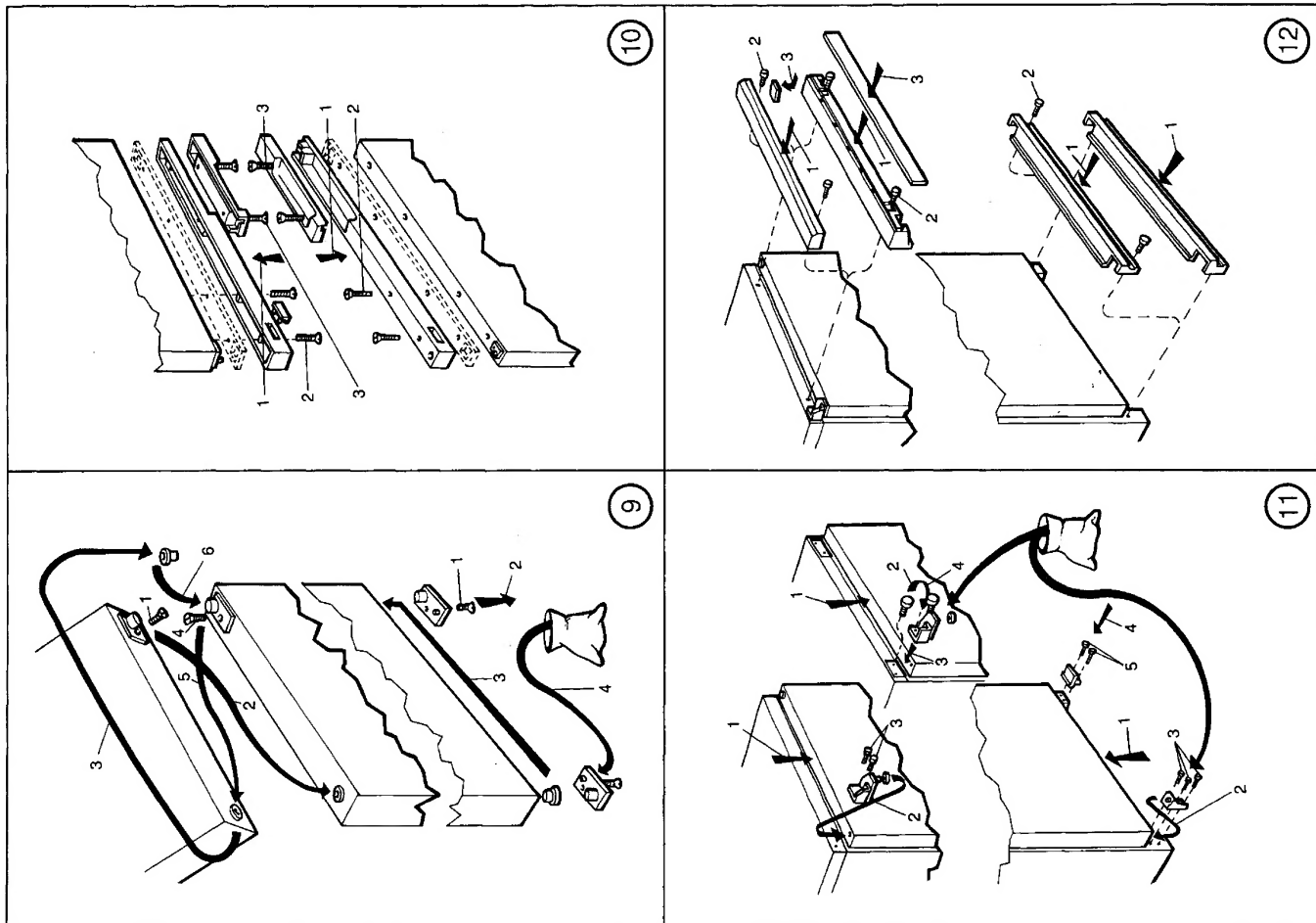
DO

Fridge compartment

- Do:-** Take off any unusable leaves on vegetables and wipe off any soil.
- Do:-** Leave lettuce, cabbage, parsley and cauliflower on the stem.
- Do:-** Wrap cheese tightly in cling film excluding as much air as possible. For best results take out of the fridge compartment an hour before eating.
- Do:-** Wrap raw meat and poultry loosely in polythene or aluminium foil. This prevents drying.
- Do:-** Wrap fish and offal in polythene bags
- Do:-** Wrap foods which have a strong odour or can dry out in polythene bags, aluminium foil or place in airtight containers.
- Do:-** Wrap bread well to keep it fresh.
- Do:-** Chill white wines, beer, lager and mineral water before serving.
- Do:-** Ensure that cooked foods are allowed to cool before storing in the refrigerator.
- Do:-** Store all liquids in covered containers.
- Do:-** Store food items in the positions recommended.
- Do:-** Ensure that the gutter at the back of the fridge compartment is always clear. Remove any particles of food which may collect there.
- Do:-** Store raw meat and poultry below cooked foods and dairy products.
- Do:-** Clean out your salad drawer regularly.

Freezer compartment

- Do:-** Always choose high quality fresh food and be sure it is thoroughly clean before you freeze it.
- Do:-** Prepare fresh food for freezing in small portions to ensure rapid freezing.
- Do:-** Remember lean foods last longer than fat foods.
- Do:-** Wrap all foods in aluminium foil or polythene bags and make sure any air is excluded. Keep the door shut when freezing fresh food.
- Do:-** Wrap frozen food when you buy it and put it into the freezer compartment as soon as possible.
- Do:-** Store and use commercially frozen food in accordance with the instructions given on the packets that you buy.
- Do:-** Ensure that fresh food which is frozen is well labelled and dated.
- Do:-** Empty and refill the ice cube trays periodically to ensure freshness.
- Do:-** Ensure frozen foods are thoroughly defrosted before cooking unless the instructions on the packet say different.



Getting your Fridge Freezer ready for use

Eggs, cheese and dairy produce should be stored in the commodity shelves positioned on the inner door of the refrigerator.

Canned foods: Once the can has been opened, transfer the food into a non-metallic, air tight container.

NOTE: DO NOT place food items or containers against the rear wall. Foods must be placed on the shelves allowing good circulation of air.

DO NOT line the shelves with paper, plastic or foil.

Storing food in the freezer compartment

Your freezer compartment carries the ******* symbol which indicates that it is suitable for the long-term storage of commercially frozen foods and also can be used to freeze and store fresh food. Ice cubes can be frozen in the freezer.

The freezer compartment will store up to 17.6 kg (39 lb) of frozen food. Generally speaking long-term storage means up to 3 months, but this will vary with the nature of the packaged food, so always follow the manufacturer's recommended storage time given on the packet. For storing home frozen fresh food refer to the pictorial guide on the door liner.

If there is a power failure **do not open the freezer compartment door**. Frozen food should not be affected if the failure is less than 11 hours. If the failure is longer then the

food should be checked and either eaten immediately or cooked and then refrozen.

Freezing fresh foods

You can freeze up to 3 kg (6.6 lb) in 24 hours.

Place the food to be frozen in the lower basket ensuring that each part of a pack is as close to the freezer wall as possible.

The control knob should be set at position 9 when fast freezing frozen food.

When the food has frozen (24 hours for 3 kg (6.6 lb) food) transfer to the shelf/basket above for storage.

Ice Cubes

The ice cube trays should be filled to $\frac{3}{4}$ of their depth. Place in the lower freezer section to freeze.

Before using your fridge freezer for the first time the interior, including the door, and all removable parts should be wiped out. Use a damp cloth wrung out in either a solution of one teaspoonful of bicarbonate of soda to one pint of water or Milton diluted according to the manufacturer's instructions.

WARNING: NEVER USE ANY HOUSEHOLD CLEANER OR DETERGENT, ABRASIVE POWDERS OR WAX POLISH. THESE NOT ONLY DAMAGE THE SURFACES, THEY ALSO LEAVE A SMELL IN THE FRIDGE FREEZER.

Final check

Before you start using the fridge freezer, check that

1. it is thoroughly dry inside,
2. air can circulate freely,
3. the feet have been adjusted, ie. all four are firmly on the ground.
4. the shelves and racks are fitted.

NOTE: The appliance should be allowed to stand one hour after delivery BEFORE switching on the controls. You should not store food in the appliance immediately after switching on. Wait at least one hour before putting food in the fridge and 6 hours before storing food in the freezer.

Starting

Insert the plug into the mains socket outlet and switch on the electricity supply. Open the fridge compartment door and the light will come on. The thermostat control knob is situated adjacent to the interior light on the top front of the interior refrigerator roof (see Fig 4). The control governs the temperature in both the refrigerator and the freezer compartment.

Running-in the compressor
Your fridge freezer is operated by a compressor which switches on and off in order to maintain the fridge freezer's temperature. The compressor is a precision piece of machinery and, like a car engine, requires a running-in period of up to 2 months. During this time the compressor has to work a little harder and this may result in more noise than usual.

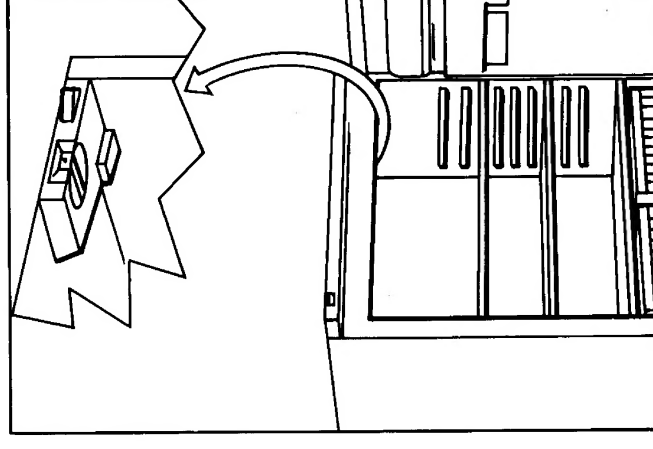


Fig 4

It should be noted that the internal temperatures are affected by the location of the appliance, room temperature and the frequency and length of time the doors are opened.

Adjustable/Tilting shelves

The shelving system in the fridge interior has also been designed to provide maximum storage flexibility. It is possible to position the shelves at various heights to suit the items being stored and it is also possible to tilt certain racks thereby allowing safe storage of bottles and jars on their sides. To tilt a rack place the rear of the shelf into position and the front of the shelf slots into the shelf position above (see Fig 5).

Bottle trap door (see Fig 6)

This enables tall bottles and jars to be stored.

Controlling the Temperature

The control dial controls the temperature in both the fridge and freezer compartment and is marked from 0-9. Which setting is selected will depend on where the fridge freezer is located, how often you open the door and the temperature of the room in which the fridge freezer is situated.

The temperature inside your refrigerator should be between 0°C and 5°C, though some sections such as the Salad Crisper will be warmer. Frequent door openings cause higher temperatures inside.

If using a fridge thermometer to check the temperature, it should be left overnight on the centre of the middle shelf. If the temperature reading is not between 0°C and 5°C then the controls should be adjusted accordingly or it may be that defrosting is required.

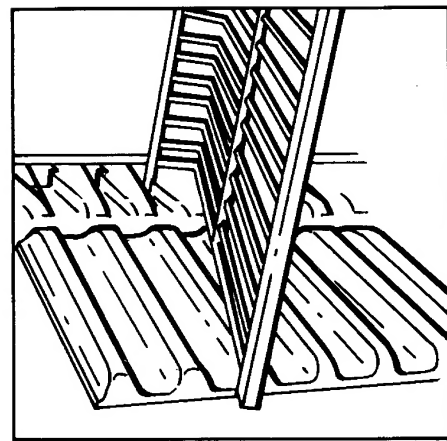


Fig 5

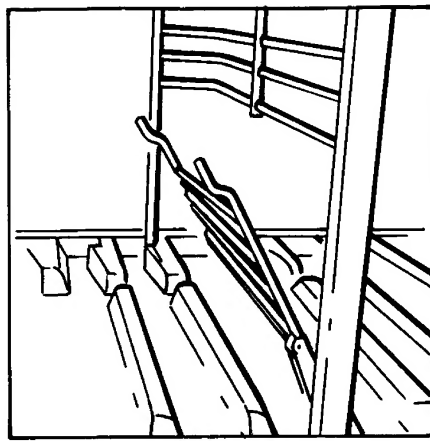


Fig 6

Controlling the temperature inside the fridge compartment

Rotate the control knob to select the setting you require. You will hear a noise as the compressor starts up. A control setting of 5/6 is usually suitable, but if you find the interior of the fridge compartment is too warm turn the control to a colder setting (higher number). Similarly, if you find the interior is too cold ie, the milk begins to freeze, turn the control to a warmer setting (lower number).

Controlling the temperature inside the freezer compartment

The control knob situated within the refrigerator controls the temperature within the freezer.

When a suitable fridge compartment temperature has been set the freezer

compartment will automatically be maintained at the correct temperature necessary for **** frozen food storage (see Storing Food in your freezer compartment – page 12).

Storing Food

Storing food in the fridge compartment

NOTE: The coldest section of the refrigerator compartment is immediately above the salad crisper/glass shelf.

You can store most fresh foods in the fridge compartment. Recommended maximum storage times are given in the table below.

Different types of food are best stored in the recommended positions eg: Meat, sausages and fish: these should be stored on the shelf above the salad crisper.

Cooked foods: pies, meats, jellies etc should be stored on the top shelf.

NOTE: Cooked food and raw meat should be well packed and stored separately.

Fruit and vegetables should be stored in the salad crisper.

		Days
Raw fresh meat	joints, steaks, chops	3-5
	offal (liver, kidney etc) minced meat, sausages	2
Cooked meat	including made-up dishes and left-overs	2-3
Poultry	fresh whole (store giblets separately)	2-3
	giblets	2
Fish	cooked	2-3
	raw	1-2
	cooked	2-3
Bacon		7-10
Milk, cream, salad; vegetables		3-4
		Weeks
Butter, margarine and cooking fats		3-4
Cheese	hard	3-4
	cream	1
Eggs		2